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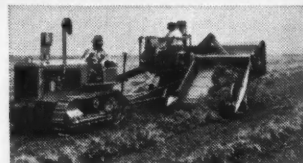
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Farming In Far Places

By Bristow Adams

IT has been my good fortune recently to have gone twice around the world, once from east to west north of the equator and then from west to east south of the equator. On these journeyings I have noted much about farming and my random observations have confirmed my belief that the ancient struggle between systems of agriculture is still going on, and that the newer, and more raw countries are the producers and eaters of meat, and the older ones have been forced to the growing of harvested crops. Or, as with Cain and Abel, the first farmers were herdsmen, the later ones, the planters of seeds, particularly where populations are dense and land is limited.

Australia, Argentina, America, and Africa are still the chief eaters and raisers of meat products. Asia and Europe grow and eat the grains of which the principal ones are rice and wheat. It may surprise you, as it surprised me, to learn that although rice is the cheapest of foods, it is still the one crop which, in the aggregate, represents the greatest value of any crop in the world. King Cotton has never seriously threatened the throne occupied by rice as the world's foremost crop, nor have wheat, sugar, meats, vegetables, fruits, or poultry come near to the money value of the cereal eaten by all the world, and the staple food of much more than half the world's peoples.

BUT everywhere that rice may be grown in both the temperate and tropical zones, or between, or above and below, the belts known as the tropics of Cancer and Capricorn, it has impressed me as the most interesting and the most outstanding crop. In this country it was first grown in the Carolinas; but its cultivation is almost unknown there today, for its growing began to pass out when slavery was abandoned, and when abundant and cheap labor was no longer available. Nowadays it is grown largely by machinery, as an up-land or dry-land crop in Texas and Louisiana.

A graduate of Cornell is now working in the Republic of Panama to introduce the growing of this staple on both sides of the Canal Zone where much is eaten and but little is raised, but where water and warmth can be had in abundance and where both are conducive to this crop.

My most recent trip on tramp stea-

mers and freighters to little known and out-of-way places convinces me of the fact, verified by statistics, that most of the world's cargoes and loadings by sea and land serve the needs of agriculture. On a Dutch ship from Panama Canal to the southern end of the South American Continent we took on a deck load of tons of bananas at Buenaventura, Colombia, and at Guayaquil in Ecuador, to satisfy the folks in Valparaiso and Santiago in Chile.

From Ecuador and Peru the main loadings were of sugar; from Peru and Chile, for the needs of farming throughout the world went boatloads of guano, the accumulated deposits of the droppings of millions of cormorants. On these coasts no rains fall to leach out the fertilizing elements. Thank heaven! my boats carried none of the stuff, for the guano trade utilizes only old, decrepit hulks of vessels which have outlived their usefulness for other cargoes and come at last to the guano trade, from which they may not thereafter escape, because the ships that have fallen to this low and smelly occupation can hardly be used afterwards for any thing else.

NO; my boats were permeated with more pleasant odors, as of bananas, of coffee, of sugar, of the five hundred tons of cloves that one of them took on at Zanzibar, which furnishes four-fifths of all cloves used in the world, or hogsheads of tobacco shipped from Newport News in Virginia, or from Batavia and Sourabaya, on the island of Java. Nor did I find unpleasant the aroma from thousands of tons of copra, or dried coconut meats, though the cocoa-nut oil in them may have turned somewhat rancid.

Across the Andes from Chile, and into the vast plains of Argentina, I saw the lower slopes of the mountains on either side were given up to vineyards and fruits orchards. Chile in particular produces superior light wines and a considerable trade in these takes them to all parts of the world. The plains area of Argentina is not different from that of the best of our grazing regions of the west, though the grass is more abundant, and that stretch of the Argentine, which I saw, has no deserts. Here are great herds of Shorthorn and Hereford cattle eating their fill of abundant grasses, and sharing their unfenced pasture lands with the amurs, rheas, or South American ostriches,

which walk about among the cattle like little men. Where low swales held shallow waters, (as I saw the country in October,—which was early spring or the equivalent of our March—) the landscape showed great splashes of brilliant pink where thousands of flamingoes stood in these reflection pools.

Refrigeration allows the exportation of beef carcasses; not nearly so many cattle boats ply the seas these days, with animals on the hoof. Though from small islands on short hauls, a good many cattle are still so transported.

From Uruguay, also a great cattle-raising country, as flat as a phonograph record, the attempt is made to reduce the beef to the lowest common denominator, and this is beef extract in tubes, — like artists oil colors, or tooth-paste, or shaving cream. It is the most convenient form for making bouillon, but it can take care of only a small part of the output. When I was there, Argentina's cattle were suffering from disease, and other nations were quarantining against them.

THE largest coffee port in the world is Santos in Brazil; from Santos I went inland to Sao Paulo, through banana plantations and cocoanut groves; but the real sight was burning piles of coffee all along the right of way, miles of them, sending up blue clouds of smoke and a not-unpleasant aroma. The government had tried one of the many ways to subsidize and regiment agriculture— which can't be done until we can regulate the weather — and bought coffee to stabilize the market, — and has been burning it ever since.

From Rio Janeiro to Cape Town, and thence to Johannesburg and Pretoria, where the present attempt is to develop the fine big Afrikaans cattle which run like deer, and thus find a good living on scant herbage because they can cover so much territory.

On the African east coast, the clove trees were introduced to Zanzibar from the Moluccas and now, as I have said, Zanzibar exports four-fifths of the world supply. The cloves are purple-pink blossoms from trees about as large as year trees, and these blossoms are not so spicily fragrant until they are dried, spread thin over acres of ground until they are browned and then bagged for shipment. Our vessel took 500 tons, headed for Batavia, Java, there to be used in flavor-

(Continued on next page)

ing tobacco. The Dutch like it that way.

JAVA is the place for rice. Every foot of ground even on steep mountain sides is terraced to give the level areas for the rice paddies or *sawahs*; but Java grows much tobacco, sugar, and coffee also. It has a rich soil and an industrious people; imagine a country with no really large cities, yet with 46 million population, or more than a third of the population of the United States on an island which is less than a sixtieth as large as this country. Bali and other neighboring islands produce small, deer-like fawn-colored cattle, and the strangest looking pot-bellied pigs with long straight tails. These animals go by cattle boats

all through the Orient, each pig in its own cylindrical bucket and piled on the decks in tiers like logs of cord wood. When they were swashed over with the ships high-power hose, to keep them cool and clean, the squealings and gruntings make a mighty chorus, whether of protest or pleasure I can't say.

Throughout the South Sea Islands the great crop is copra. Most of the cocoanut trees are planted; after that they just grow. Rubber is the crop of the Malay Peninsula, and sheep and dairy products, mainly shipped to England, are the contributions of Australia and New Zealand.

I foresee a proportionate lessening in food production and an enlarge-

ment of agriculture for industrial uses, such as cotton, esparto grass for paper, rubber; already the waste stalks from sugar mills, after the juice has been pressed out, has more value in building boards, as celotex, than has the sugar. Cocoa-nut oil goes into margarine, it's true, but soaps and paints are taking more and more of it. Soy beans and peanuts make a hundred products not food. And forests themselves, treated more and more as agricultural crops on long rotations, are going to furnish increasingly, our clothes, our moulded products, with a stronger and stronger alliance between agriculture and chemistry.

Those nations with tropical territories will have real advantages.

Tank Farming

By Betty Barnes '40

IF SOMEBODY came up to you and asked you if you knew what tank farming was, you'd probably say, "You bet your life. I know all about that. Why, that's the latest thing in agriculture. Some big boy out in California found a way that you can grow your vegetables without any soil or light. Just stick 'em in water, with some kind of stuff they've invented and they grow 20 feet in the air. Why, you can grow 'em in the cellar or in the kitchen closet. Just think—luscious tomatoes growing right off the kitchen. Why, let me tell you, it's going to revolutionize the commercial vegetable business."

Ten to one that's the answer you'd give. Now, I'm not going to be so bold as to imply that you are misinformed, but I suggest that you drop around to East Roberts and see some authority in Vegetable Crops on the subject. I'll wager you'll come away with some new ideas on "hydroponics" or "water culture" as this method is called. What they would tell you would be something like this.

TANK farming or "hydroponics" is the growing of plants with their roots in a solution containing the mineral nutrients essential for plant growth. It is not a new discovery as many popular articles on the subject proclaim it to be. Plant physiologists have known of the possibilities of water culture for over three-quarters of a century and it has been used universally for experimentation. Water culture is not a discovery of some new secret of the scientific world, but is merely the application of the principles of plant physiology to give suit-

able temperature and illumination and an adequate supply of water, essential salts and oxygen to the roots—on a large scale.

Within the last few months, many magazines and newspapers have carried stories of experiments undertaken by W. F. Gerieke, associate plant physiologist, at the University of California, and C. D. Dawson at his experiment station at Venice, California, and others, with commercial crop growing. In pictures dense jungles of tank-grown tomato vines stretched to unbelievable heights and were reputed to bear as much as 20 tons of tomatoes per acre, just double the amount obtained by ordinary methods. Writers for agricultural magazines put their vivid imaginations to work and tied up this astounding new way of getting 69,000 lbs. of potatoes per acre with wastage of soil by exhaustion and erosion. They attached great social and economic significance to the idea, which, being new to most people, and appealing to amateur gardeners caught like wildfire. The majority of readers were expecting to see the farmers pick up their garden tools, give the horse and plough a vacation, and abandon the wide open spaces for a tank and a package of nutrients.

BUT the farmer is still working his fields and always will. If he were able to obtain 950 crates of corn, 1,500 bushels of beans, 8,400 bushels of spinach, and 2,400 crates of cauliflower per acre (which estimates are doubtful and based on small-scale experiments under laboratory control), he could afford the cost, labor, and material required to operate a sizeable tank farm or to finance the proper

methods of heating, aerating, and circulating the nutrient solution around the plant roots. Chemicals are a cost item, too. Operation involves much technical knowledge and difficulty and if not done properly would result in great losses.

Contrary to some statements, it is not true that plants grown in water are protected against disease (except soil-borne diseases) or the attacks of insects.

Water culture is interesting to authorities in the field as a laboratory tool for the study of the laws affecting plant growth. It's greatest use would seem to be for this purpose.

IT HAS certain possibilities in growing special high-priced crops out of season. It is also suitable where soil is scarce or where it would be too expensive to maintain favorable soil conditions. If you were located on a South Sea coral reef, you might be justified in using this method. This is not an absurdity—it has actually been done under experiment station supervision.

Discounting the odds presented by the cost and chemistry involved in the venture, success has been obtained in the greenhouse. One California firm has reported great success in tomato-growing. However, greenhouse application would seem to be limited to some specialized vegetable crop and to flower growing rather than the major field crops.

So, tank farming has its points as well as its faults. But it isn't very likely that we will miss seeing the farmer working in his broad green fields for some time to come.

Fads In Foods

By Jean Doren '38

A MAN once started as an ordinary sword swallower, but soon discovered that he could swallow things and bring them back up at will. One of his favorite tricks was to drink kerosene, and then water, and squirt kerosene back up from his stomach to build a fire, then put the fire out with the water he had swallowed. Eventually his stomach rebelled, and he left this world to ordinary mortals. But while we don't use kerosene for firewater, we still have some queer ideas about what we should use to fill our stomachs.

More food notions flourish in the United States than in any other civilized nation in the world, and most of these notions are wrong. They range all the way from the most obviously absurd to the ones that most of us believe. Few people will believe that certain foods will react chemically in the stomach and explode, but many believe that onions will cure a cold.

The origin of these fads in food is interesting. The basing of food theories upon limited personal experiences has started many of them. A person eats a certain combination of foods and becomes ill because he eats too much or because he is tired or excited. He will conclude that the foods act together as a poison. The next time he eats the same combination he will have such a strong conviction of impending trouble that his stomach will revolt, digestion is inhibited, and any food disagrees. Then he tells his friends about the poisonous combination of foods that he has discovered, and so the story spreads.

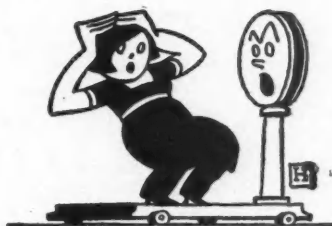
FROM such beginnings certain food combinations are believed to be very bad: lobster and ice cream; milk and cherries (or any other acid fruit); acid fruits and starches; protein-rich foods with starches; meat with milk; two starches; two fruits; fruits with vegetables.

These food combinations may cause distress which is not due to any mysterious poison but rather to the fact that any two foods, each of which is known to be hard to digest, would form a combination very likely to cause digestive distress, if eaten in any considerable amounts. Lobster and ice cream are two such foods, and when eaten in quantity by persons with feeble digestion, would be apt to cause dreams of pink elephants as well as of lobsters. As for cherries

and milk, the gastric juice is more acid than any fruit. The milk is curdled as soon as it comes in contact with the gastric juice anyway, and the combination of fruit and milk forms a more easily digested curd.

THERE is nothing wrong with taking milk and meat at the same meal, except that both are protein-rich foods, and if too much is eaten at one meal, the diet is apt to become one-sided. The same is true of starches.

However, with fruits and vegetables the practice is recommended, for the more fruits and vegetables eaten the better. As for acid fruits combined



with starches, and protein-rich food with starches, there are many and complicated theories. The important thing is to chew them well, rather than to eschew all but one at a sitting. It is much more sensible to take a well-balanced and varied diet than to worry about food combinations.

The acid stomach scare is a good example of recently formed food notions. The stomach is normally acid and has to be so for adequate digestion of food. There is just as likely to be too little, as too much acid in certain abnormal states, but medical advice is necessary in such cases. Yet people are encouraged in self-diagnosis by suggestions of the serious results of acid stomach, and by offerings of "anti-acid", "relief of acid-stomach", and "cures for acid indigestion."

Claims for vitamin-containing foods are often general and so indefinite that people are misled. People should look for statements of relative potency of the food as a source of vitamins.

Perhaps among the following food legends you will find some of your own pet theories, started no one knows where. The answer to all the questions is No:

Do fruit seeds cause appendicitis?

Are honey or brown sugar good sources of vitamins and minerals? Being natural sugars, are they neces-

sarily better for one than cane sugar?

Are raw eggs more digestible than cooked eggs?

Does an athlete need a diet high in meat?

Is garlic beneficial as a blood purifier, or in the treatment of chronic diseases?

Can any one food be called a complete or perfect food?

Can any one food be said to purify the blood?

Can any one food build up resistance?

Are raisins needed by all for iron?

Are lettuce and cucumbers cooling foods?

Is lettuce a soporific?

Are raw onions taken at bedtime a remedy for insomnia?

Is fish a brain food?

Are nuts hard to digest?

Should all foods be eaten raw as this is the natural state and cooking kills nutritive substances?

Should you eat only foods in season or native to the region you live in, as intended by Nature?

Should you starve a fever and stuff a cold?

Should you eat whatever you have a craving for as it shows the system needs it?

Does a craving for acids mean you need acids?

Will dire results follow if special craving is not satisfied, especially in pregnant women?

Is sleeping immediately after meals recommended?

Is the practice of standing for fifteen minutes after meals recommended?

Are talented or handsome people rarely developed on a vegetarian diet, as preponderance of cereal food deteriorates mind and body?

Do people on a vegetarian diet lack courage and stamina?

Does a high meat diet make people fierce and warlike?

Do tomatoes clear the brain?

The way to dispel superstitions and fears about food is by education. Everyone should know the elemental facts about sugars, starches, proteins, fat, minerals, and vitamins, as well as what constitutes an adequate and balanced diet. And using one's common sense will probably do as much as anything else to free one of fads in food.

A Talk With Dr. Bailey

By Marjorie Bornholz '39

TALL, erect in spite of his eighty years, with white hair, kindly blue eyes, that's just a brief physical notation of Liberty Hyde Bailey. Fifty years at Cornell is but one of the many accomplishments of this great man. He is not a person to dwell in retrospect. To him the "good old days" were but a foundation for the present and future—no better and no worse than today simply because there is no comparison.

"Things must be similar to be compared, and the past is quite unlike the present. There have been many changes, I can simply say times are different," was the open-minded opinion of Dr. Bailey. "I have seen many changes at Cornell, a great many; not only are the physical features changed, but also teaching and methods. There were no text books on agricultural subjects fifty years ago. We were dealing with a new field of instruction and had to learn how to teach it. I started the Rural Science Series to try to meet this need for a text. The Series has been added to from time to time. I had agreed with my publishers to publish until I was sixty,—at sixty so much remained to be done that we extended the time to seventy. Seventy passed, and I am still contributing."

When asked whether students had changed as much as the campus Dr. Bailey replied that fundamentally human beings do not change, but their dress and mannerisms do. There is a marked difference in the appearance of the students. There is much more conformity to pattern than in the old days. Especially is this true among the young men, for generally they dress pretty much alike.

COLLEGE preparatory training too, shows a marked contrast with that of fifty years ago. The school system throughout the country has become greatly systematized with a fairly uniform system of grading. When Dr. Bailey prepared for college there were no grades in school. The high school that he attended was called "high" not only because the advanced pupils were enrolled but also because it was located on the second floor of the two-story school building. Quill pens were still in use, and pen knives were carried for the purpose of trimming the quills. Dr. Bailey recalled that his father always kept a supply of quills in the big clock. Typewriters were unknown, in fact, he remembered the occasion of the purchase of the first

typewriter for the College of Agriculture. Many persons wondered how a typewriter could possibly be of any use.

Dr. Bailey writes all of his work out first in long hand, for he says dictating interferes with the free flow of thought. The original manuscript for the Encyclopedia of Horticulture was all hand written and the printers set the type directly from that copy. Today every printer requires copy to be carefully typed.

Writing has become a habit said Dr. Bailey, and in spite of his years, he is still publishing. He does not know how many books he has written, he thinks there are about twenty-five, although his publisher claims they number over seventy. Dr. Bailey is sure they are counting some books which he edited. His latest publication for the general public is on *Dianthus Pinks*. Most of his writing is confined to scientific literature that never reaches laymen. His latest publication in that line is on *Thrinax*, a species of Palm.

HE HAD just returned from Cuba, and he mentioned the trip as casually as a student might mention a walk down the hill. He made this last trip just to check on a bit of his palm material and to make certain that his former observations were accurate. He wrote one paragraph more on *Thrinax* as a result of this trip.

"Are all scientific writers as conscientious as that?" he was asked.

"I'm sorry to say, I'm afraid they are not," replied Dr. Bailey. "It is very simple to check material which grows in ones back yard but it is just as necessary to be accurate with material less accessible. Some of the palms grow in remote tropical regions, away from the beaten path, and very often it is necessary to walk several miles through dense tropical growth to reach them." This man of eighty years thinks less of such a test of endurance than a student does of a field trip to Six Mile. And on these trips he really sees the lands he visits. "Most tourists never see Cuba," continued Dr. Bailey. "They see Havana and a few of the routine places of interest but Cuba is many hundred square miles more than that. My work has taken me all over the island."

In his travels, Dr. Bailey so often meets Cornellians who have returned to their home lands after graduating, that he is no longer surprised to be

recognized by them, whether in the United States or South America, or Europe. On one occasion, in a South American country he was detained in a government office for a considerable time, to fulfill all the forms and requirements demanded of foreign travelers. At the end of the business, the swarthy official behind the desk fixed his eye on Dean Bailey, and burst out "Cornell, Cornell, I Yell, Yell, Yell." "Ah, so you are from Cornell," said Dean Bailey. The official shook his head. "No," he said, "but I remember an old enemy. I graduated from Pennsylvania."

DR. BAILEY'S daughter, Ethel, is his constant companion and helper. When asked what he thought of women in industry, particularly in agriculture, Dr. Bailey said, "I like women wherever they are. So far as occupation is concerned the sex of an individual should not matter. Ability is what counts, and if a woman can do a good job in a given situation I see no reason for her to be barred by convention. When women first started working in offices they were frowned upon and thought to be overstepping their conventional place. The first women doctors were considered curiosities, not because they were not capable of the work but because it was unprecedented. Woman will always be found in the home, it is her natural place, but that is not to say that housework should be her only career. Women have contributed something to almost every kind of work they have attempted. Why should conventional narrowness prevent such contribution? Agriculture is a broad field, and there is no reason why women should be considered."

The whole out-look on life of this grand old man seems to be progressive, unbiased in opinion, looking toward the future rather than living in the past, making every moment count, making sure of every detail. No wonder he has much to show for his years of perseverance, patience, and industry. His large collection of plant material in the Hortorium which he recently presented to Cornell represents a life work in itself. Dr. Bailey is now working on the plant genus *Rubus* which includes the blackberry and raspberry. This work will probably take about three more years to complete. Truly, his contributions to agriculture and the plant sciences are praiseworthy.

Kermis Elects New Officers

Kermis, the dramatic organization of the students of the Colleges of Agriculture and Home Economics, has elected the following officers for the coming year: Ray H. Rider '39, president; Chester H. Freeman '39, vice-president; Genevieve E. Cothran '39, historian; Nancy Disbrow '39, make-up mistress; Florence D. Dixon '39, social chairman; Alan E. Hermance '39, advertising manager; Russell E. Martin '39, production manager; John Randall '39, treasurer; Janet Bruen '40, costume mistress; Charles E. Crittenden '40, stage manager; Joyce H. Farnham '40, secretary; and Doris Ogle '40, properties mistress.

—M. T.

"Progress" Among Fruits

Just as "progress" seems to be the watchword of present day civilization, old varieties of orchard fruits are rapidly dropping out of the race in New York state as newer and better fruits crowd them out of the market, says Professor J. Oskamp of Cornell.

"Mac" and Cortland Popular

The Baldwin apple, although still the leading variety, is barely ahead of the McIntosh, and following the McIntosh in importance are the Rhode Island Greening and the Northern Spy, two old varieties. A relatively new wapple, the Cortland, is being used for more new plantings than any other variety except McIntosh. Ben Davis, Hubbardston, Dutchess, and Twenty Ounce are losing favor.

Early Peaches Increase

Early ripening peaches are replacing the Elberta for nearby markets; of these, the Hale-haven is promising and may take the place of South Haven. Golden Jubilee is a good early yellow freestone. Earliest of all is the new Oriole, from the New Jersey experiment station. Other Elberta type peaches such as the Vedette, Valiant, Viceroy, and Veteran have good color and quality and bear well, but may require thinning to reach a large size, according to Professor Oskamp.

The Italian prune is the outstanding commercial plum; the best of the new plums is the Stanley, a large prune that is more productive than Italian.

Bartlett, Seckel and Bosc are still the leaders among pears. Kieffer is losing favor. New varieties, several of which are resistant to fire blight, have been developed, but are still on trial.

Marketing Class Visits

New York Receiving Centers

Students in the class in Agricultural Economics 147, under the direction of Professor A. VanWagenen, toured the markets of greater New York City during the week of April 3-8.

Members of the class said that watching the trucks, boats, trains, and car-floats arriving at the city terminals while the greater part of the city was asleep was very fascinating. Load after load of vegetables, meat, fish, dairy products, and fruits were unloaded and sent to various warehouses and wholesale houses. Yearly ten million tons of these foodstuffs are required to supply the city.



The wholesale merchants took the visitors through their establishments and explained the services which they as middlemen performed. Such processes as candling eggs, curing meats, making ice cream, and pasteurization of milk were demonstrated. There are eleven million in the city whose tastes have to be catered to. Thus it is not strange that there are 85 different kinds of fruits and vegetables sold there.

An interesting aspect of the sale of fruit was seen in the auction market where the bidding is done by a wave of the hand or a nod of the head. Other interesting sights were the machines which stamped, uncapped, filled and capped paper milk bottles all in one operation; the Queen Mary, the live poultry markets, a banana boat, and the produce piers.

—A. O.

Floriculture Club Elects Officers

At the April meeting of the Floriculture Club of Cornell, the following officers were elected: President, Robert Seidler '39; Vice-president, John Maloney '40; Secretary, Dorothy Sinshelmer '40; Treasurer, Lynn Clark '39. The officers will be inaugurated at the next meeting when the recently adopted constitution will also go into effect.

—L. G.

Silvicing

A new and promising method of control has been devised in an attempt to curb the spread of the Dutch Elm Disease. The Dutch Elm Disease is caused by a fungus which interferes with normal sap flow in the trees. Therefore, spraying the trees with an insecticide is a useless method to curb the menace. There is no hope of saving a tree after it is infected; destruction to prevent disease spread is the only course.

The new process of silvicing has given gratifying results in combating the disease. In this process each diseased tree is girdled with an axe and the bark stripped back for a distance of a foot or eighteen inches. Against the freshly exposed sapwood a package of powered copper sulfate is bound under a bandage of heavy cloth. When this is done the loose strips of bark are tacked back over the poison pack as protection against the weather. Other poisons will kill the tree, but copper sulfate is generally used because it is less dangerous to animals.

The sap dissolves the crystalline powder to carry it up into the crown and down into the roots through the entire woody structure. Not only does the tree die, but sprouting is prevented, and within a few weeks the chemicals in the twigs and other sapwood may actually repel the beetles which carry the fungus.

Thus at less than ten per cent of the cost of felling and burning the trees, the beetle breeding trees are eliminated. The trees are left standing and the owner may fell them at his convenience to use them for fuel or other purposes.

—G. A.

Floriculture Society

Holds Spring Initiation

Pi Alpha Xi, national honorary society for students of Floriculture and Ornamental Horticulture, initiated six new members on April 12. They were Lynn R. Clark '39; Frederick H. E. Stenstrom '39; Robert W. Wilson '39; George Abraham '39; Sven Lowman '39; and Arnold Schultze, a graduate student in Floriculture.

At the banquet following the initiation, Bristow Adams spoke on his recent trip around the world.

—M. T.

Faculty Notes

Ora Smith, Assistant Professor of Vegetable Crops, on leave of absence this term, is having a very profitable as well as interesting time in Europe. His letter from Rome to "Extension Echoes" reports that the contacts with colleges and experiment stations have been very much worth while.

L. S. Cottrell Jr., Assistant Professor of Rural Social Organization, has been elected to Sigma Xi, the national scientific society.

Dean Carl E. Ladd is on a six-months' leave of absence from his duties at Cornell. During this time he and Mrs. Ladd will make a motor trip to Charleston, S. C., stopping on the way at Washington to take up some University business with Secretary of Agriculture Wallace. He also plans to spend some of the time in and around Ithaca doing some writing and some practical farm work on his farm near Freeville.

Professor George H. Serviss, of the Department of Agronomy, and Mrs. Serviss left on March 26 for a three weeks tour of the south. They traveled down the coast, spent a week in Miami, and went on down to Key Largo, returning home from there. Professor Serviss reports that the fishing was fine.

Professor D. B. Johnstone-Wallace of the Department of Agronomy has announced a new course to be given in 1938-39 on the improvement and management of pastures and pasture soils.

The newly created Department of Forestry at the University of Illinois will have as its head Dr. J. Nelson Spaeth, Cornell's Research Assistant of Forestry since 1924. Dr. Spaeth will assume his new duties at the end of the present semester.

The work of this new department is to include research, which will receive the major emphasis; resident teaching, which will be confined to students in the University; and extension, which is now under way under the supervision of James E. Davis, Cornell B.S. '24, who went to Illinois after several years as Assistant Extension Forester at Cornell.

Michael Afanasiev '33, leaves in June for Oklahoma, where he will handle teaching, research, and extension work in forestry.

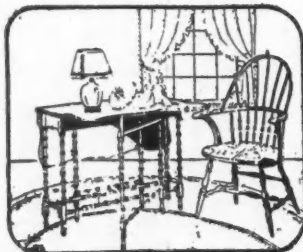
Professors Dwight Sanderson, W. A. Anderson, and Leonard Cottrell, together with graduate students in rural

sociology attended the meeting of the Eastern Sociological Society at Vassar College, Poughkeepsie, April 16 and 17. Professor Sanderson presented a paper on the "Problems of Rural Life Focused by the Depression."

Rain Between Classes

It was gentle—at first—
Then strong—bold—violent.
People are strange.
Some scurried like animals
Some strolled nonchalantly
Not caring
Even loving its staccato caress.
The chimes rang out the hour
Clearly.
Faces peered through blurred windows.
The sun pulled back the curtain
Of clouds
And grinned
A gamin grin.

—Betty Spink



Gardenia Mystery Solved

A solution to a costly mystery, why gardenias drop their blossoms when they are expensive, has been found at Cornell University.

Florists complain that the plants drop their blossoms in midwinter when they are worth about a dollar each, but in the spring when the wholesale price is about four cents the perverse blooms stick to the plants.

Temperature seems to be the important factor, for when the greenhouse is kept at eighty to ninety degrees at night the blossoms drop off, but if it is cooled to a temperature of from fifty-eight to sixty degrees they stick to the plants.

Contrary to the methods of most plants, the gardenias work both day and night; but they manage to escape nature's penalties for overwork by a system of shifts. No single part of the gardenia works more than twelve hours. The leaves take in sunshine, moisture, and carbon dioxide during the daytime, but not until nightfall, after manufacture of food has stopped, does the gardenia flower begin to do its growing. At sunup the growing parts knock off work again.

—M. T.

LaMont Leaves Cornell

For Albion Fruit Farm

T. E. "Tom" LaMont '27, assistant Professor of Land Economics, has resigned his position with the college, effective April 30. He has built a house on the home farm near Albion and expects to go back and start business with his father. On their farm they have approximately 90 acres of apples, 20 of peaches, 11 of pears, and four of cherries. In addition they raise 27 acres of canning factory tomatoes and 20 acres of cabbage. Their oats and barley are sold as certified seed. During the winter they feed about 650 feeder lambs.

During his graduate days, "Tom" worked on a study of fruit farms in western New York. After obtaining his Ph.D. in June 1932, he worked for one year as instructor in Farm Management Extension. Since the fall of 1933 he has had charge of the work on land utilization and classification in the Department of Agricultural Economics and Farm Management. Under his direction land utilization bulletins, including land class maps, have been printed for twelve counties, and the report on another county submitted for publication. Also studies are in progress in two other counties.

Mr. LaMont walked down the aisle with the girl of his dreams (Mary Snell '33) on June 8, 1934. They have one son, George Frederick, one and one-half years old.

—D. R. N.

4-H Dramatic Contest Grows

The interests of some 1500 4H Club members in 30 counties of the state are being centered around the annual Dramatic Contest. The state is divided into ten districts. From the two hundred and fifty plays given, three will be selected for the final competition during 4-H Club Congress which opens June 20.

In the absence of Miss Duthie, who is studying folk music and folk dancing in Europe, the contest is under the supervision of Miss Amy Gessner. Miss Gessner is on leave of absence from Wisconsin State where she has been doing extension work with the department of Rural Social Organization.

There has been a continued increase of interest in the plays. This year eight more counties are participating than last year. The Dramatic Contest is promoted as a group project giving members experience in group participation.

—J. S.

May, 1938

Cutting Up

In this day and age it is not unusual to find women in practically every field formerly considered for men only. Therefore, it is not impossible to picture the future housewife leaning over the counter and saying, "Two pounds of hamburger and a bone for soup, please," to a good-looking young girl behind the counter.

At Cornell, Animal Husbandry 92 is a popular course with the girls. Here they learn the fine art of meat-cutting, meat preparation, and meat buying, but not in order to become butchers. This course was started several years ago at the request of Professor Hinman, who felt that there was a need for just such a course for the institutional management and home economic students. The course was designed especially for home economic students, but an occasional ag girl has managed to crash the gates. It is under the direction of Professor Hinman who delivers the lectures and Mr. Schutt who has charge of the laboratory work. This term the course has had its highest registration since it started. At present there are about thirty-eight girls in the two classes which consist of a combined lecture and laboratory period of two and one half hours each. Each class meets one afternoon a week.

Mr. Schutt, the laboratory instructor, sees that the girls get all the fine points of meat-cutting and meat-buying. In practically no time at all he can cut up a pig or a lamb for the benefit of the girls who watch his every move intently.

The part of the course that the girls seem to enjoy the most is the actual meat cutting exercise. Cries of "It's my turn to cut the neck off," or "Haven't you been cutting long enough?" are frequently heard. The girl who takes more than her share in the cutting and sawing is not very popular.

Practical jokes are common. Professor Hinman tells the story about a girl who was one of the squeamish type. It seems that it was almost impossible to get her to dig in and start sawing. Whenever there was any cutting to be done she was always the one farthest from the cutting table. One day when she was looking the other way a soft moist kidney was quietly slipped in her handkerchief pocket. No doubt she beat Little Jack Horner at his own game.

—F. M.

Don't Miss It!

The Spring Carnival will be held May 6 on the Ag quadrangle. Japanese lanterns and colored lights will add to the spirit and gayety of the affair. There will be an informal dance sponsored by the Home Economics Club in the Auditorium of Martha Van Rensselaer Hall with Jimmy Scampole's orchestra providing the swing. The Independent Association is putting on a square dance at one end of the quadrangle. Special features of the Carnival will be the booths of games, balloons, fortune telling, corages, and refreshments run by different organizations on the ag campus.

Jean Pettit is in charge of the carnival with a representative of each organization working with her.

—S. G.



The Foods and Nutrition department of the College of Home Economics is conducting a research on Vitamin C metabolism with human subjects. An earlier study which has been completed dealt with the storage of Vitamin C after a period of low intake. The results were published by Patricia O'Hara and Professor Hazel M. Hauck in the Journal of Nutrition, October, 1936.

The present study is designed to determine how much Vitamin C is needed by various individuals to keep the body tissues saturated. A basal diet low in Vitamin C is fed to normal adults, both men and women. Synthetic Vitamin C has been used as a supplement, except for the check group who are fed potatoes as a source of the vitamin. It is planned to use other foods for comparison with the potatoes.

The graduate students who are now working on this problem are Wilma B. Beckman and Mrs. Lola T. Dudgeon, under the direction of Professor Hauck.

Conferences Held

Delegates from the Albany Bureau of Home Economics, headed by Marian Van Liew, and from the Albany State Teacher's College were guests of the faculty of the Home Economics College during the week of April 11-15. They have held many conferences on the methods of training home economics teachers.

Luncheon was served in the Green Room to the faculty and the visitors April 12 and 13, and a banquet was held at Willard Straight Hall the evening of the 12th.

—M. O.

INVITATION — R.S.V.P.

The world may be frowning about impending war, recession, and Roosevelt but there are also frowns on the brows of "Those who know" about the Salesroom. For there are students in Home Ec who dash around on first floor, read the Home Ec News and look positively blank when some enthusiastic customer mentions the salesroom. It really is a cheery little room, just opposite the information office. There are brownies and fudge and cookies for sale every Monday and Friday afternoon, just to tide over until dinner. And to you Ag students who are sneering—we want you to know the Hotel men drop in often and we'd be glad to have you come over too.

—B. S.

Omicron Nu Honor Roll

At a recent meeting of the Omicron Nu, women's honorary society of the College of Home Economics, the scholarship cup was awarded to Miss R. A. Roeder '40 as the girl with the highest average. The honor roll was also announced at this time. This honor roll includes the five women of each class with the highest average, and corresponds to the dean's list of the College of Arts and Sciences. Those girls so honored were the Misses M. E. Dixon, G. E. Dzeigiel, E. G. Gleim, H. L. Reichert and P. V. Wheeler, all of the class of '38 and the Misses F. D. Dixon, M. V. Dodds, A. M. McFall, A. M. Scheidt and Sylvia Small all of the class of '39. The sophomores who led their class are the Misses E. L. Button, N. I. George, F. R. Kimble, W. I. Mehlenbacher and R. A. Roeder while the freshmen are the Misses J. R. Brown, G. F. Martin, Carol Ogle, J. L. Perkins and E. L. Slack.

Election to the society in the junior year is based on scholarship, leadership and research. Any woman on the honor roll is eligible.

—M. E. L.

Former Students Notes

'96

Jay A. Bonsteel is Associate Information Specialist for the soil conservation service, now located at Williamsport, Pennsylvania. His address is 1188 Park Ave.

'00

E. O. Fippin is now agricultural advisor for the T.V.A., and lives at 505 Highland Drive, Fountain City, Knoxville, Tennessee. He writes to Cornell friends, "Put yourselves in your tin-lizzies and come down to see a little of the Tennessee valley."

'01

D. L. Van Dine is now working as an entomologist in the U. S. D. A. office at Washington, D. C. He is married and has two children.

'04

Walter I. Thomson is farming in his old home community of Holland Patent, New York. He is married and has five children.

'05

G. Wendell Bush, who lives at 3 South St., Utica, N. Y., is an extension county agricultural agent. He is married and has one child.

Robert Dunlop is now living at Newark, New York.

Hayes C. Taylor, who is farming at Ebreeville, Pennsylvania, is married and has three living children.

'06

Mr. Oro Lee was one of the older graduates at the Orleans County alumni meeting held during spring vacation. He was business manager of the Countryman, and is now a farmer. His home is near Medina, N. Y.

Charles W. Waren, whose home was in Trumansburg, N. Y., is married and has three children; the family home is at 50 Walnut St., San Dunas, California. He is research senior pomologist for the United States bureau of the citrus transportation and storage plant industry, and is in charge of investigation projects in California and Arizona.

'07

Scott H. Perky lives at 912 Harmon Ave., Dayton, Ohio, is married and the father of two children. He is working for a cereal company.

Bronson H. Hawkins, married, with two children, is farming in his home state, New York. Address him at Skaneateles, Route 2.

John V. Jacby is farming in Bucks county, Pennsylvania. His address is Route 1, Riegelsville.

'09

K. C. Livermore is still in the seed business at Honeoye Falls, New York. He has two children, one of whom,

Carter, is at Cornell majoring in chemistry, this being his junior year.

E. L. D. Seymour, married, lives at 218 Hilton Ave, Hempstead, New York when he is not travelling about the country in his capacity as horticultural editor of *American Home* and *Country Life* magazines.

S. F. Willard lives at 17 Cheriton Road, Wollaston, Massachusetts. He has been in the retail seed business since September 1917.

Mr. Willard is married and has two children, Edwin, now a junior at Massachusetts State College, and Irene, a sophomore at the Connecticut College for Women.

'10

Ray E. Deuel is managing a farm at Canastota, N. Y. He is married and has



four children, one of whom, Ray Jr., is a senior in the college of agriculture and is president of the Cornell chapter of Alpha Zeta.

Wesley H. Bronson is a statistician for the New England Milk Products N. E. Dairies, Inc. He is married and has no children. His address is 22 Ivy Road, Belmont, Massachusetts.

Mr. Orford Schaeffer received his A.B. at Franklin Marshall and went to Penn State for a year. He received his B. S. here, and is now farming near Albion, N. Y.

'13

W. O. Whitcomb, with a wife and two children, lives at 309th Ave., Bozeman, Montana. He is doing seed testing for the Montana State College.

'14

Mrs. Mary Harvey (Mary Wright) is Home Service worker for the Niagara Lockport & Ontario Power Company in Batavia, N. Y. She writes that she gives demonstrations before large classes and talks for the Home Bureau units.

Harold F. Keyes, living at Orchard Park, New York, is instructor in agriculture in the local high school. He is married, has two children.

S. C. Leete, married, with two children, lives at Londonville, New York. He is a sanitarian for the state department of health, and is at present the secretary of the international association of milk sanitarians.

'15

Andrew D. Travis, living at Canisteo, N. Y., has a wife and four children. He is in a business that combines milling and feeds.

Paul W. Wing is a sales manager for a local corporation in Little Falls, N. Y. He is married, with two children, the home address being 547 Garden Avenue.

Lester B. Whiting has a daughter, Patricia Whiting, born March 5, in Manila, R. I.

Mr. and Mrs. Stanley Warner (Esther Young) moved to a new home on Hanshaw Road last March. They have a small son, John Stanley, who was born on December 19, 1937.

'31

Clyde G. Craig is assistant manager of the Buffalo Athletic Club, Buffalo, N. Y.

Wilford R. Mills, better known as "Wee Willie", returned last April from Recife, State of Pernambuco, Brazil, where he was head of the Plant Breeding Department of Pernambuco. "Wee Willie" plans to get his Ph.D. in June before embarking on any more wild South American adventures.

'32

A daughter, Patricia Young was born Jan. 31 to Mr. and Mrs. Donald Hughes (Margaret Sanford '32).

'33

Donald Armstrong is teaching vocational Agriculture at Union Endicott High School.

William A. Moore is married and has one child. He is doing Farm Bureau work in Binghamton.

Albert Musson is the assistant manager of the G.L.F. store in Sherburne. Recently he married Lillian Dyer of Stamford and has located in Sherburne. Formerly he was milk tester for Delaware County.

'34

Harold L. Donner, with his wife and son, has spent the winter in Delton, S. C. where he has had a job in Soil Conservation.

Charles McCabe has been appointed manager of the Loft Candy Store of Poughkeepsie. His new job will begin on April 18. Mr. McCabe has been working as assistant manager of the Loft store of Hartford, Conn.

Grey Persons, who graduated as a floriculture major from the Agricultural College, is employed by Dard's Florists, at Madison Ave. and 44th Street in New York City.

'17

Harold J. Evans, who operates

The Hill Drug Store

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farms at Georgetown and is secretary of the New York Co-Operative Seed Potato Association, is now representing the operating committee of the New York State chain stores in an agricultural advisory committee of the New York State chain stores.

'18

Effey L. Riley is social science teacher at the Benjamin Franklin High School, Rochester. On March 22 she spoke at current events class in Willard Straight Hall on "Worker's Education."

'22

Raymond C. Dikeman, graduate of the Agricultural College, is now teaching vocational agriculture in Marlboro,

New York.

'23

Helen Daniels is now Mrs. Alec McKay. For some time Helen was a buyer for a Chicago store and just before her marriage she taught in Milford. The McKays spend their summers in Gilbertsville, N. Y. and their winters in Aiken, S. C.

'24

Carol Grimminger, is teaching Horticulture at the Charlotte High School in Rochester.

'25

Wilma Jerman (Mrs. Milton Miles) was in China for six months during the latter part of 1937. She is planning to take her three boys to Java or

South America. She can be reached in care of Black Hawk Postmaster, San Francisco, California.

'27

Eloise Irish was married to Oscar G. Agne on October 2, 1937. She is still in extension work. Her address is: 609 Washington Street, Watertown, N. Y.

Muriel Miller (Mrs. Raymond Agar) died at Philadelphia, Penn., April 28, 1937.

William E. Petty Jr. is now assistant supervising forester for the U. S. Forest Service, maintaining offices at the Conservation Department, Albany, New York.

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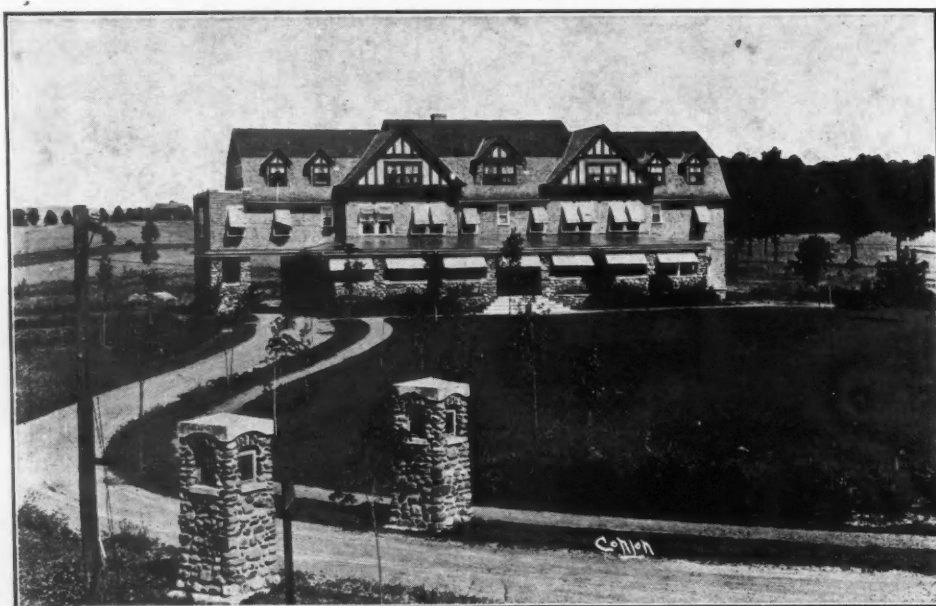
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